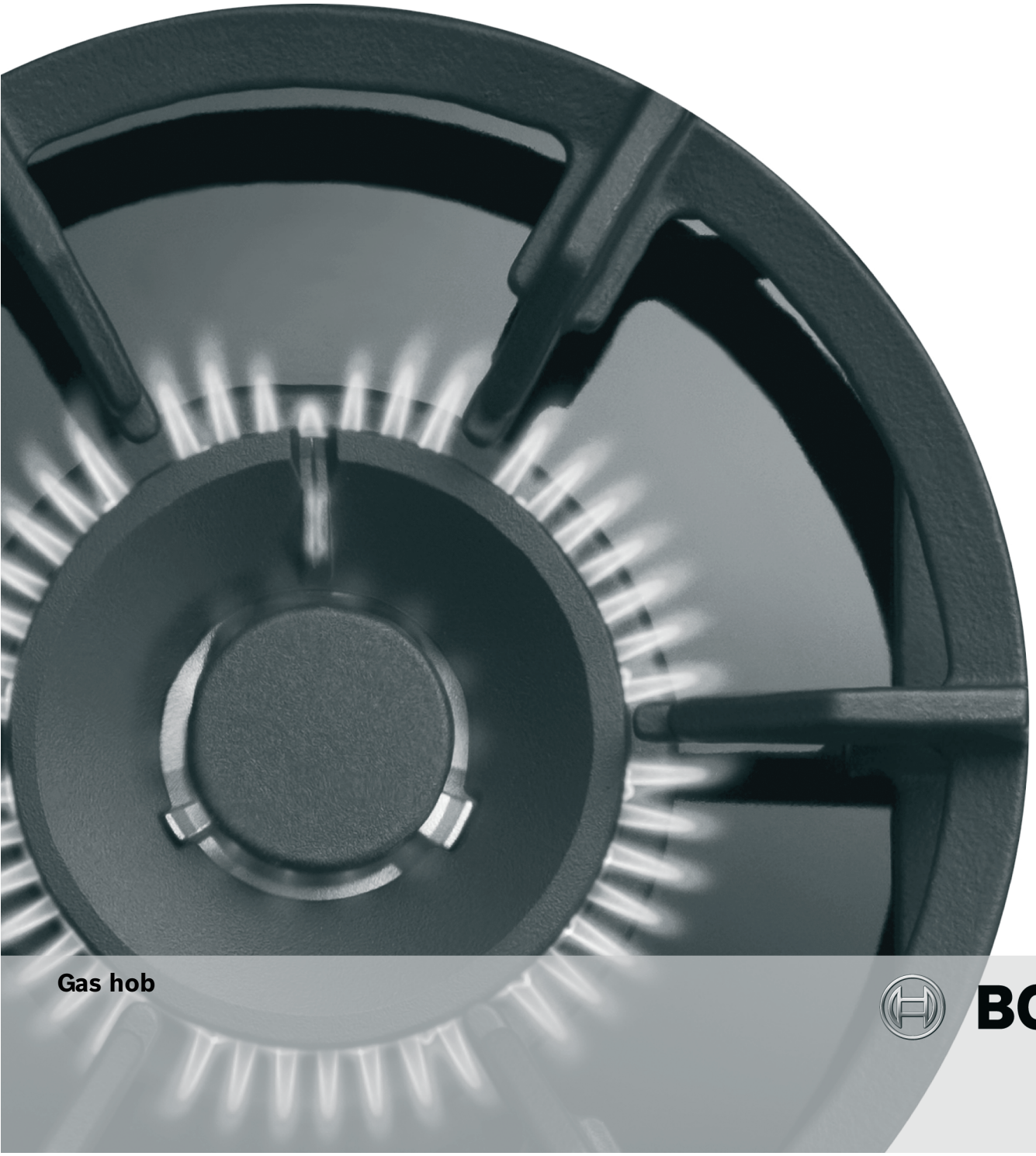

Gas hob

BOSCH

[en] Instruction manual

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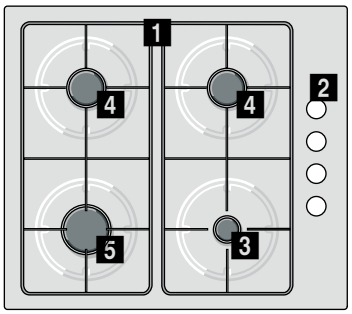
POP6...9..



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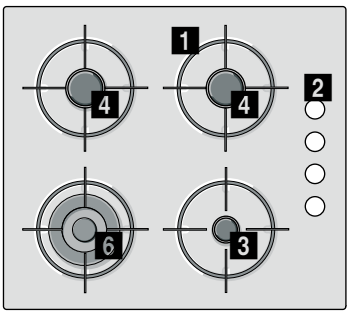

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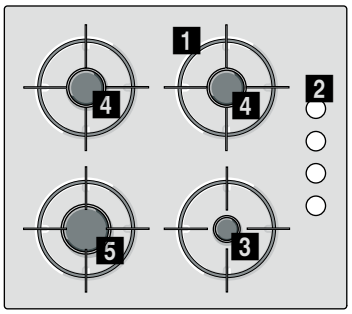

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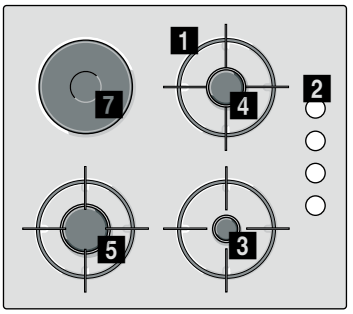

1 Pan supports
2 Control knobs
3 Auxiliary burner (up to 1 kW)
4 Semi-rapid burner (up to 1.75 kW)
5 Rapid burner (up to 3 kW)
6 Double-flame wok burner (up to 3.3 kW)
7 Electric hob 1000 W

en Table of contents

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Additional information on products, accessories, replacement parts and services can be found at **www.bosch-home.com** and in the online shop **www.bosch-eshop.com**

⚠ Safety precautions

Read these instructions carefully. Reading these instructions will enable you to use your appliance safely and effectively.

Keep the operation and installation instructions and provide them along with the appliance if it is passed on to another user.

The manufacturer is exempt from all responsibility if the requirements of this manual are not complied with.

The graphics in this instruction manual are given as a guide only.

Do not remove the appliance from its protective packaging until it is installed in the unit.

Do not switch on the appliance if it is damaged in any way. Contact our Technical Assistance Service.

This appliance is class 3 type, according to the EN 30-1-1 regulation for gas appliances: built-in appliance.

This appliance can only be installed in a well-ventilated place in accordance with existing regulations and ventilation specifications. The appliance must not be connected to a combustion product removal device.

The place in which the appliance is installed must have fully-functioning ventilation, in accordance with the regulations.

Before installing your new hob, ensure that it is being installed according to the assembly instructions.

This appliance leaves the factory set to the type of gas that is indicated on the specifications plate. If this needs to be changed, please consult the assembly instructions.

All operations relating to installation, regulation and conversion to other types of gas must be carried out by an authorised installation engineer, respecting the applicable regulations, standards and the specifications of the local gas and electricity providers. You are recommended to contact the Technical Assistance Service to convert to another type of gas.

This appliance has been designed for home use only, not for commercial or professional use. This appliance cannot be installed on yachts or in caravans. The warranty will only be valid if the appliance is used for the purpose for which it was designed.

This appliance is only intended for cooking purposes, not as a heating system.

This appliance is not intended for operation with an external clock timer or a remote control.

Never leave the appliance unattended during operation.

This appliance may be used by children 8 years old and older and by persons with reduced physical, sensory or mental capacity or a lack of experience or knowledge if they are supervised or they have been instructed about the safe use of the appliance and have understood the associated dangers.

Never let children play with the appliance. Cleaning and user maintenance must not be carried out by unsupervised children.

The hotplates and surrounding area become very hot. Never touch the hot surfaces. Children under 8 years old must be kept at a safe distance from the appliance.

The hotplates become very hot. Never place combustible items on the hob. Never place objects on the hob.

Do not store or use corrosive chemicals, steamers, inflammable materials or non-food products below or near this domestic appliance.

Fat or oil which is overheated can catch fire easily. Do not leave oil or fats to heat up unattended. If oil or fats do catch fire, never use water to put the fire out. Risk of burns! Put the fire out by covering the pan with a lid and switch off the hotplate.

Pans which are damaged, are not the right size, hang over the edge of the hob or are not positioned correctly can cause serious injuries. Follow the advice and warnings provided relating to the cooking pans.

Do not subject the appliance to draughts. These might blow out the burners.

While using your hob, prevent any draughts and do not spill any cold liquids on it, as this may cause the glass to break.

Do not clean the hob using a steam cleaner. Risk of electrocution!

In the event of a malfunction, turn off the appliance’s gas and electricity supply. For repairs, call our Technical Assistance Service.

Do not tamper with the appliance's interior. If necessary, call our Technical Assistance Service.

If one of the control knobs will not turn, do not force it. Call the Technical Assistance Service immediately, so that they can repair or replace it.

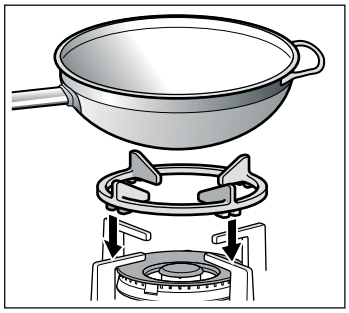
Cracks or fractures in the glass may cause electric shocks. Switch off the circuit breaker in the fuse box. Contact the after-sales service.

Your new appliance

Page 2 shows an overall view of your new appliance as well as the burner power.

Accessories

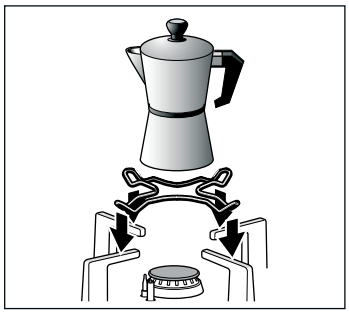
The following accessories can be purchased from the Technical Assistance Service:



Additional wok pan support

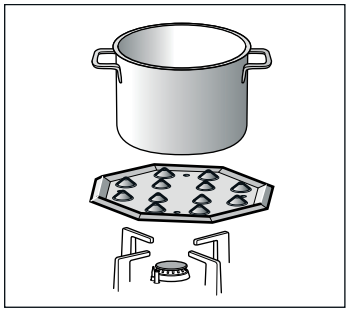
Only for use on wok burners with pans with a round base.

The additional wok pan support should be used to prolong the appliance's useful life.



Additional coffee maker support

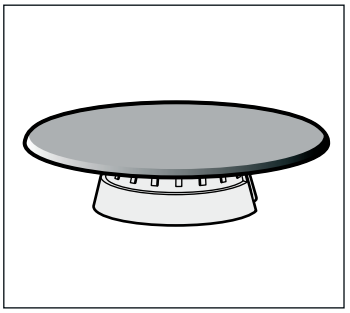
Only for use on the auxiliary burner with pans which are no more than 12 cm in diameter.



Simmer Plate

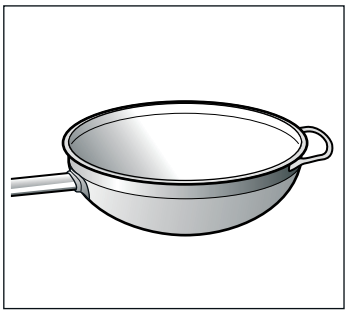
This accessory has been designed to reduce the level of heat at the lowest power setting.

Place the accessory directly on the pan support with the cones facing upwards, never directly over the burner. Centre the pan over the accessory.



Simmer Cap

Burner specially designed to cook at minimum power. In order to use it, remove the auxiliary burner and replace it with the Simmer Cap burner.



Wok pan

The wok pan diffuses intense heat uniformly, so that the food is cooked in less time and using less oil.

Always follow the manufacturer's instructions when cooking with a wok pan.

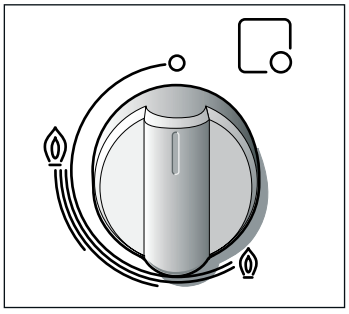
Code

HEZ298108 Additional wok pan support: cast iron
HEZ298110 Additional wok pan support: steel enamel
HEZ298114 Additional coffee maker support
HEZ298105 Simmer Plate
HEZ298104 Simmer Cap
HEZ298103 Wok pan

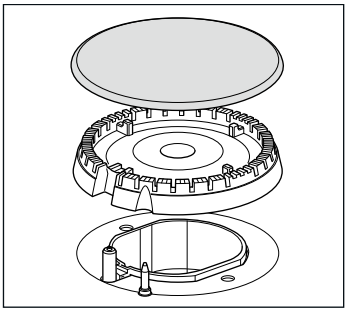
The manufacturer accepts no liability if these accessories are not used or are used incorrectly.

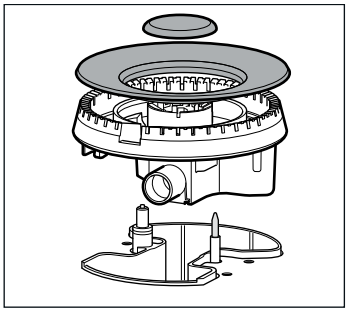
Gas burners

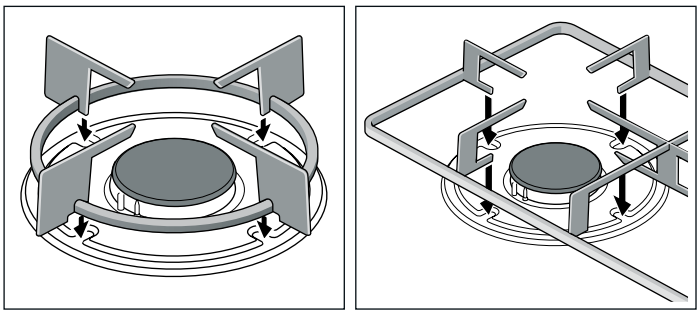
There are indications to show which burner each control knob operates.



It is essential to ensure that all the burner parts and pan supports are correctly installed for the appliance to work correctly.







Switching on manually

1. Press the chosen burner control knob and turn it anticlockwise to the required setting.
2. Use any type of lighter or flame (cigarette lighter, matches, etc.) and bring it close to the burner.

Switching on automatically

If your hob can be switched on automatically (ignition sparkers):

1. Press the chosen burner control knob and turn it anticlockwise to the maximum power setting.
   While the control knob is still pressed down, sparks are produced on all burners. The flame ignites.
2. Release the control knob.
3. Turn the control knob to the required setting.

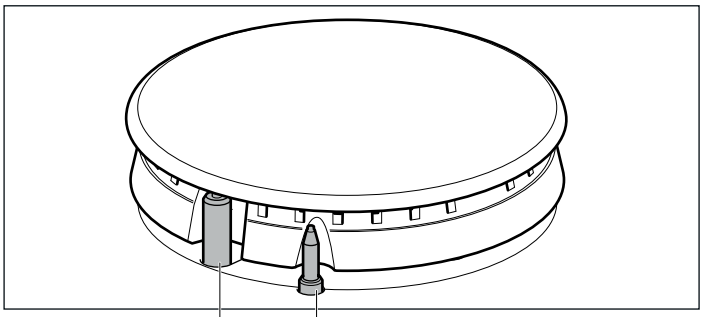
If it does not come on, turn the control knob to the off setting and repeat the steps above. This time, press and hold the control knob for longer (up to 10 seconds).

⚠ Risk of deflagration!

If after 15 seconds the flame does not ignite, switch off the burner and open a nearby window or door. Wait at least one minute before trying to switch the burner back on.

Safety system

Depending on the model, your hob may have a safety system (thermocouple) that prevents the flow of gas if the burners accidentally switch off.



To ensure that this device is active:

1. Switch on the burner as usual.
2. Without releasing the control knob, press and hold it down firmly for 4 seconds after lighting the flame.

Switching off a burner

Turn the corresponding control knob clockwise to the 0 setting.

Power levels

The progressive control knobs can be used to control the power needed, from minimum to maximum power.

Setting	○	Control knob off
High flame	🔥	Maximum capacity or aperture and electricity on
Low flame	🔥	Minimum capacity or aperture

Warnings

It is normal to hear a soft whistling noise while the burner is operating.

When it is first used, it is normal for the burner to give off odours. This does not pose any risk and does not indicate a malfunction. They will disappear in time.

An orange-coloured flame is normal. This is caused by the presence of dust in the atmosphere, spilt liquids, etc.

The kitchen will become hot and humid when this gas appliance is used. You must therefore ensure that the kitchen is well ventilated: Either keep the natural ventilation apertures open, or install a ventilation system (extractor hood).

Intense and prolonged use of the appliance may mean additional ventilation is required (for example, opening a window) or more effective ventilation (for example, increasing the hob's ventilation, if possible).

If the burner flames are accidentally blown out, switch off the burner operating control knob and do not try to relight it for at least one minute.

A few seconds after the burner is switched off, a sound (thud) will be produced. This is not a fault - this means that the safety device is no longer operating.

Keep the burner as clean as possible. If the ignition sparkers are dirty they will not light properly. Clean them periodically using a small non-wire brush. Bear in mind that the ignition sparkers must not suffer any serious impacts.

Cooking guidelines

Burner	Very high - High	Medium	Low
Wok burner	Boiling, steaming, griddling, toasting, paellas, Asian food (wok).	Reheating and keeping things hot: cooked and precooked dishes	
Rapid burner	Escalopes, steaks, omelettes, frying	Rice, white sauce, ragout	Steaming: fish, vegetables
Semi-rapid burner	Steamed potatoes, fresh vegetables, vegetable stews, pasta	Reheating, keeping things hot and making tasty casseroles	
Auxiliary burner	Cooking: casseroles, rice pudding, caramel	Defrosting and slow cooking: vegetables, fruit and frozen products	Melting: butter, chocolate, jelly

Electric hob

Before using the hob for the first time, heat it up for 5 minutes, set to full power, with no pans placed on it. At this point it is normal to notice smoke and odours, but these will disappear over time. Do not operate the hobs without placing pans on top, except during this initial heating phase.

When you begin cooking, we recommend turning the control knob up to the maximum setting and then, depending on the quantity and quality of the foods being cooked, turn down the heat to a medium setting.

Taking advantage of the thermal inertia of the hob, the hob can be switched off shortly before you finish cooking. This will save energy as food will continue to cook using the heat retained in it.

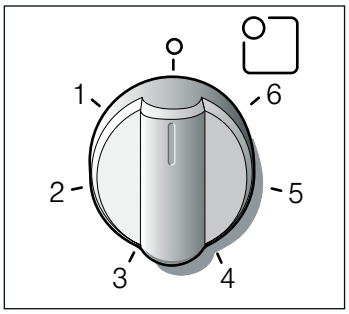
Use perfectly flat, thick bottom pans of a similar size to the hotplate, never smaller.

Do not spill liquid on the hob's surface, or use wet pans on it.

If prolonged use has worn away the surface of the electric hobs, sprinkle them with a few drops of oil or other maintenance products that are widely available.

Power control switch

The electric hob is controlled by a switch, which can be used to choose the power required for the food you are cooking.



To switch on the hob:
Bearing in mind the type of cooking and the quantity of food, using the table below as a guide, turn the control knob to the left, selecting the setting for the dish you want to cook. The operating indicator will light up.

To switch off the hob:
Turn the control knob to the 0 setting. The operating indicator will go out.

Suggestions

Setting 1 and 2	heating
Setting 3 and 4	high heat and cooking
Setting 5 and 6	frying

These suggested settings are intended as a guide only.The power must be increased for:

- large quantities of liquid
- large quantities of food
- cooking using pans without lids

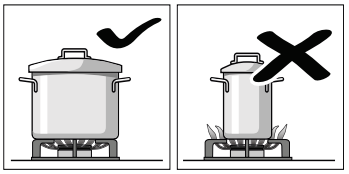
Cooking pans

Suitable pans

Burner	Minimum pan diameter	Maximum pan diameter
Wok burner	22 cm	30 cm
Rapid burner	22 cm	26 cm
Semi-rapid burner	14 cm	20 cm
Auxiliary burner	12 cm	16 cm
Electric hob	14 cm	18 cm

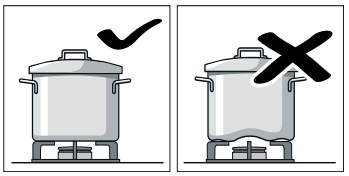
Precautions for use

The following advice is intended to help you save energy and prevent pan damage:



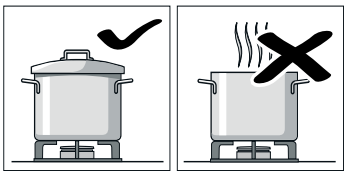
Use pans which are the right size for each burner.

Do not use small pans on large burners. The flame must not touch the sides of the pan.

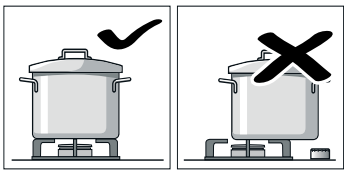


Do not use damaged pans, which do not sit evenly on the hob. Pans may tip over.

Only use pans with a thick, flat base.

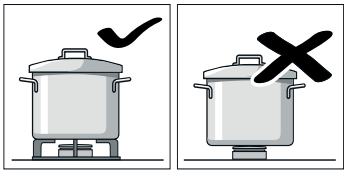


Do not cook without using a lid and make sure the lid is properly fitted. This wastes energy.



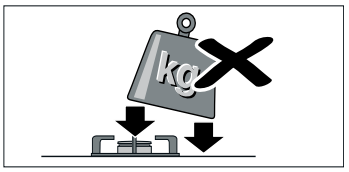
Always centre the pan over the burner, not to one side. Otherwise it could tip over.

Do not place large pans on the burners near the control knobs. These may be damaged by the very high temperatures.



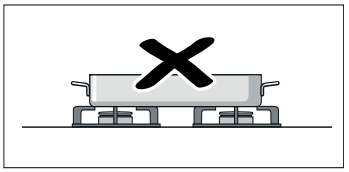
Place the pans on the pan supports, never directly on the burner.

Make sure that the pan supports and burner caps are correctly positioned before using the appliance.



Pans should be placed on the hob carefully.

Do not strike the hob and do not place excessive weight on it.



Never use two burners or heat sources to heat one single pan.

Do not use grill pans, earthenware casserole dishes, etc. for a long period of time on maximum power.

Cleaning and maintenance

Cleaning

Once the appliance is cool, use a sponge to clean it with soap and water.

After each use, clean the surface of the respective burner parts once they have cooled down. If any residue is left (baked-on food, drops of grease etc.), however little, it will become stuck to the surface and more difficult to remove later. The holes and grooves must be clean for the flame to ignite properly.

The movement of some pans may leave metal residue on the pan supports.

Clean the burners and pan supports using soapy water and scrub with a non-wire brush.

If the pan supports are fitted with rubber rests, ensure that these are also cleaned. The rests may come loose and the pan support may scratch the hob.

Always dry the burners and pan supports completely. Water droplets or damp patches on the hob at the start of cooking may damage the enamel.

After cleaning and drying the burners, make sure the burner caps are correctly positioned on the diffuser.

Caution!

- Do not use steam cleaners. This could damage the hob.
- Never use abrasive products, steel scourers, sharp implements, knives, etc. to remove bits of hardened food from the hob.
- Do not use knives, scrapers or similar implements to clean the point where the glass meets the burner trims, the metal frames or the glass/aluminium panels, if fitted.

Maintenance

Always clean off any liquid as soon as it is spilt. This will prevent food remains from sticking to the hob surface and you will save yourself any unnecessary effort.

Never slide pans across the glass surface, as you may scratch it. In addition, try not to drop heavy or sharp objects on the glass. Never strike any part of the hob.

Grains of sand that may come from cleaning fruits and vegetables will scratch the glass surface.

Melted sugar, or foods which contain a lot of sugar which may have spilt, should be cleaned off the hotplate immediately, using the glass scraper.

Avoid spilling salt on the surface of the electric hob.

Trouble shooting

Sometimes certain faults detected can be easily resolved. Before calling the Technical Assistance Service, bear in mind the following advice:

Fault	Possible cause	Solution
The general electrical system is malfunctioning.	Defective fuse.	Check the fuse in the main fuse box and change it if it is damaged.
	The automatic safety switch or circuit breaker has tripped.	Check the main control panel to see if the automatic safety switch or circuit breaker has tripped.
The automatic switching on function does not work.	There may be food or cleaning products stuck between the ignition sparkers and the burners.	The space between the ignition sparker and the burner must be clean.
	The burners are wet.	Dry the burner caps carefully.
	The burner caps are not correctly positioned.	Check that the covers are correctly positioned.
	The appliance is not earthed, is poorly connected or the earthing is faulty.	Contact the installation technician.
The burner flame is not uniform.	The burner components are not correctly positioned.	Ensure the components are correctly positioned.
	The grooves on the burner are dirty.	Clean the grooves on the burner.
The gas flow is not normal or there is no gas.	The gas supply is blocked via intermediary valves.	Open all gas taps.
	If the gas is supplied from a gas cylinder, check that this is not empty.	Change the gas cylinder.
The kitchen smells of gas.	A gas tap has been left on.	Turn off the taps.
	Incorrect coupling of gas cylinder.	Check that the coupling is sound.
	Possible gas leak.	Shut off the gas supply, ventilate the premises and immediately notify an authorised installation technician so that they can check and certify the installation. Do not use the appliance until you are sure that there is no gas leak in the installation or appliance itself.
The safety valves on one of the burners are not working.	The control knob was not held down for long enough.	Once the burner is on, hold the control knob down a few seconds longer.
	The grooves on the burner are dirty.	Clean the grooves on the burner.

Technical Assistance Service

When contacting our Technical Assistance Service, please provide the product number (E-Nr.) and production number (FD) of the appliance. This information is given on the specifications plate located on the lower section of the hob and on the label in the user manual.

Please find the contact data of all countries in the enclosed customer service list.

To book an engineer visit and product advice

GB 0844 8928979
Calls from a BT landline will be charged at up to 3 pence per minute. A call set-up fee of up to 6 pence may apply.

IE 01450 2655

Trust the expertise of the manufacturer, and rest assured that the repair will be carried out by trained service technicians using original spare parts for your domestic appliance.

Warranty conditions

In the unlikely event that the appliance is damaged or does not meet your expectations in terms of quality, please inform us as soon as possible. For the warranty to be valid, the appliance must not have been tampered with, or used inappropriately.

The applicable warranty conditions are those set out by the company's representative office in the country of purchase.

Detailed information is available from retail outlets. Proof of purchase must be presented to obtain the benefits of the warranty.

We reserve the right to introduce changes.

Used appliances and packaging

If the symbol is shown on the specifications plate, bear in mind the following instructions:

Environmentally-friendly waste management

Unpack the appliance and dispose of the packaging by environmentally-friendly means.

The packaging of your appliance has been manufactured using only the materials which are strictly necessary to guarantee efficient protection during transport. These materials are 100% recyclable, thus reducing the environmental impact. You can also contribute to caring for the environment by following the advice below:

- Dispose of the packaging in the appropriate recycling bin.
- Before you get rid of an old appliance, make sure you disable it. Contact your local authority to find out the address of your nearest recycling centre to dispose of your appliance.
- Do not pour used oil down the sink. Collect it in a sealed container and take it to an appropriate collection point or, failing that, place it in the rubbish bin (it will end up in a controlled dump; this is probably not the best option, but it will avoid contaminating ground water)

This appliance complies with European directive 2002/96/EC on electrical and electronic equipment identified as WEEE (waste electrical and electronic equipment).

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9000512226